

Product Bulletin

Platinum™

High Performance Solid Dishmachine Detergent

A high performance solid dishmachine detergent for use in restaurants, cafeterias and other institutional kitchen and foodservice operations. **Platinum** is excellent for high or low temperature dishmachines for complete cleaning of dishes, pots, pans, glassware, and silverware in one pass. Heavily fortified with alkaline builders, water conditioning additives, soil emulsifiers, and anti-redeposition agents for unsurpassed results. Effective in hard water areas. Not recommended for use on aluminum, tin, pewter, galvanized or other non-ferrous metals. Safe and convenient solid form minimizes chemical contact.

Directions for Use

This product is designed to be dispensed with equipment installed and/or approved by your Service Representative. Remove cap and invert bottle on proper solid bowl dispenser. Consult your Representative for information on equipment setup, usage level and cleaning procedures. For best results, use with hot water. **Not for manual dish washing or presoaking.**



Safety Reminder

Prior to using this or any cleaning product, make sure employees read and understand the hazard information found on the product label and Material Safety Data Sheet (MSDS). The label and MSDS will also provide information on handling precautions, protective equipment and first aid instructions which might be appropriate for this product.



Technical Specifications

Appearance	White Solid
Odor	None
Total Alkalinity (as Na ₂ O)	>20.0%
pH (1% solution)	>12.0
Foaming	None
Flash Point	NA
Bulk Density	approx. 18.00 lbs./gal.
Solubility in Water	100%
Rinsing	Complete
Chlorine Content	None
Phosphorous as P ₂ O ₅	>15.0%
Hard Water Performance	Excellent
Freeze/Thaw Stability	NA

Package Size Product Code

4x9 lb. case

#13449